

Lunch

Please look at
our Blackboard
for our
Two Courses
for £14.50

Old Spot Pub Classic

Beer Battered Hake with Triple Cooked Chips, Crushed Garden Peas and Tartare Sauce £13.50 **GF***

Chargrilled Beef Burger topped with BBQ Pulled Pork, melted Cheddar, served in Brioche Bun, Coleslaw and Triple Cooked Chips £12.95

Balsamic Red Onion, Beetroot & Taleggio Cheese Tartlet with a Tomato & Olive Salsa & Watercress Salad £11.50 **V**

Local Garlic Sausages with Spring Onion Mash and Red Onion Marmalade Gravy £12.50

Honey Glazed Ham with Fried Egg, Tomato and Triple Cooked Chips £11.95 **GF**

Chargrilled Chicken & Smoked Pork Belly Lardons Caesar Salad with Croutons, Anchovies & aged Parmesan £11.50

Mains

All served with Sea Salt and Minted New Potatoes or Hand-Cut Chips (excluding Fish Pie)

Slow Roasted Pork Belly with Warm Wild Garlic Pork Pie, Cabbage, Apples and Cider £15.95 **GF***

Luxury Smoked Fish Pie (Salmon, Hake, Smoked Haddock, Prawns and Mussels) with Wild Garlic, Leeks & Cheddar Crust and Green Salad £14.50

Twice Baked Single Gloucester Cheese & Chive Soufflé, with Baked Asparagus and Poached Egg £13.50

Roasted and Carved Leg of Lamb with Spiced Lamb Faggot, Peas and Minted Jelly Jus £14.50 **GF***

Charcoal Grills

Served with Triple-Cooked Chips, Watercress and Crisp'd Onions

12oz Rump Steak £19.95 **GF**

10oz Marbled Rib-Eye £22.95 **GF**

Add a Sauce £2.50 Green Peppercorn & Brandy Garlic & Herb Butter Red Wine & Shallot

Crusty Cobs with Dressed Leaves £6.95

Add Chips - Extra £1.50

Roast Beef, Red Onion Marmalade and Fresh Horseradish

Orchard Pork Loin with Sausage Meat and Sage Stuffing and Apple Sauce

Mature Cheddar, Chutney and Tomato

Sides £3

Garlic & Herb Bread

Seasonal Vegetables

Green Salad

Hand-Cut Chips

Pre-Order your lunch!

If you are joining us from an office nearby, did you know you can pre-order your lunch so that it is ready for when you arrive?
If this suits you then please select from our menu online and give us a call to let us know you are coming and what you'd like to eat!

Allergen Advice – Please ask a member of Staff for Allergen information.

GF indicates dish is Gluten Free. GF* means the dish can be adapted. V means vegetarian.

If you have any dietary requirements; intolerances or allergies, please let a member of staff know and we will advise you accordingly.

Evening Menu

Starters

Old Spot Ham & Parsley Terrine, with a Shallot and Mustard Vinaigrette and Crostinis £7.50 GF*

Crispy Crab & Tarragon Cake with Grilled Asparagus and a Watercress Velouté £7.95

Balsamic Red Onion, Beetroot and Taleggio Cheese Tartlet with a Tomato and Olive Salsa £7.50 V

Spiced Lamb Faggot with Blackpudding, Carrot and Cumin Purée and Toasted Almonds £7.95

Chargrilled Chicken & Smoked Pork Belly Lardons Caesar Salad with Croutons, Anchovies and aged Parmesan £7.50 GF*

Grilled Sardines wrapped in Parma Ham with a Horseradish Potato Salad and Tomato Chutney £7.50 GF

Mains

All served with Sea Salt and Minted New Potatoes or Hand-Cut Chips (Excluding Fish Pie)

Corn-Fed Spring Chicken Casserole with Smoked Pork Belly Lardons, Baby Gem and Peas £14.50 GF

Braised and Rolled Shoulder of Lamb with Spiced Lamb Faggot, Asparagus and Minted Jelly Jus £17.50

Slow Roasted Pork Belly with Warm Wild Garlic Pork Pie, Cabbage, Apples and Cider £15.95 GF*

Luxury Smoked Fish Pie (Salmon, Hake, Smoked Haddock, Prawns and Mussels) with Wild Garlic, Leeks and Cheddar Crust and Green Salad £14.50

Twice-Baked Single Gloucester Cheese and Chive Soufflé with Baked Asparagus and Poached Egg £13.50

Veal, Kidney and Mushroom Puff Pastry Pie with Sauté Garlic Green Beans and Sage Jus £14.50

Charcoal Grills

Served with Triple Cooked Chips, Watercress and Crisp'd Onions

12oz Rump Steak £19.95 GF

10oz Marbled Rib-Eye £22.95 GF

Old Spot Pork Mixed Grill - 6oz Bacon Chop, Garlic Sausage, Pork Belly £16.50 GF*

Add a Sauce £2.50 Green Peppercorn & Brandy Garlic & Herb Butter Red Wine & Shallot

Sides £3 Garlic & Herb Bread Seasonal Vegetables Green Salad Hand-Cut Chips

Drinks from the Bar:

We aim to offer a good variety of drinks both alcoholic and non-alcoholic to our customers.

This list is intended to give an idea of what we stock but if you are looking for something else, please ask a member of staff or have a closer look at our bar!

On Draught:

Real Ale: our Real Ale selection is ever changing and normally features beers from Wye Valley, Purity, Bath Ales, Butcome and Timothy Taylor. Please ask for today's selection.

Lager: Becks Vier or San Miguel

Guinness

Cider: Thatcher's Gold, Stowford Press, Black Rat Perry as well as Guest Hand-pull Cider

We also sell a small number of bottles:

Kopparberg Mixed Fruit, Mini Prosecco, Becks Blue and Stowfords LA

Wines:

Please ask to see our list

Our spirits:

Gin: Beefeater, Bombay Sapphire or Hendricks

Vodka: Eristoff

Rum: Lambs or Bacardi

Whisky: Jack Daniels, Famous Grouse, Jameson's, Macallan, Talisker, Oban, Laphroig

We also serve:

Malibu, Archers, Martini, Pimm's, Sambucca, Port and Sherry, Cointreau, Drambuie, Disarrano, Tia Maria and Baileys

Soft Drinks:

Elderflower or Pomegranate and Elderflower Presse

Hartridges Ginger Beer

Frobishers Apple or Grapefruit Juice

Britvic Tomato or Cranberry Juice

Appletise

J20's – please check for flavours

Bottled Coke and Diet Coke

Draft Pepsi, Diet Pepsi and Lemonade

Britvic Tonic and Slim Line Tonic



Our sister pub, The Royal Oak, is celebrating 15 years of ownership.

One of only 2 Cheltenham pubs ever to be a main entry in Britain's best selling guide book **The Good Pub Guide** (the other entry is called The Gloucester Old Spot !)